

HAZEL GREEN HERALD.

SPENCER COOPER, Proprietor.
HAZEL GREEN, KENTUCKY.

HER WISH.

"With my fairy would come to-day
And brush the dust from these rooms away;
The cobwebs, too, on the ceiling high,
Empty traps, with never a fly—
How horrid they look! upon my life,
The loveliest of every tidy wife!
I wish my fairy my place would take
In the kitchen, and let me see her bake,
For I'm so weary I really dread
The thought of kneading a batch of bread,
Her husband heard her wish that day,
And secretly heeding it, hurried away.
At night he locked his office door,
And gladly entered his home once more.
As round the cozy room he glanced,
His eyes with pleasure fairly danced.
The fire-dogs of polished brass,
For burnished gold almost would pass.
His easy chair was in its place—
Beside it beamed a smiling face.
No wonder that he turned to her,
Half husband and half worshiper,
And said: "Some fairy has had full sway
In every nook of our house to-day."
Forgotten were dust and cobwebs high,
And there was a light in somebody's eye.
For the heaviest task that burden a wife
Grow light when they brighten another's life.
—Robert L. Hughes, in Woman's Magazine.

WAS SHE A COWARD?

Why Molly "Did Things" as if She Were Brave.

"Oh, Molly Bates! before I'd be such a 'fraid cat!' shouted Frank Parsons, as he saw Molly climb a five-rail fence and scramble up into an apple-tree, because Mr. Way's great dog came barking down the road. Poor Molly sat clinging to the bough of the tree, pale as a girl could be with the healthy tan of out-door life and summer suns on her face; trembling all over, eyes full of terror, and just ready to scream, when Mr. Way called off his great English mastiff, slipped the chain under his collar and led him away, growling like distant thunder. Molly crept down, and Frank went on:

"Before I'd climb an apple-tree 'cause I'm 'fraid of a dog!"

Molly said nothing; her eyes were full of tears, for she liked her cousin Frank, who was spending the summer in Newfield, and yet she could not deny that she was very much afraid of the dog.

Molly was eight years older than Frank; a bright, sweet girl of seventeen she had never known her New York cousins till this summer, for they had been in Europe almost ever since Frank was born, as he crossed the ocean at six months old; and the three older Parsons children had only been to Newfield once, when they were very young. Alida was but nineteen now; Amy just six months older than Molly Bates. John, the oldest of all, was twenty-one, and a fashionable young man of the city. Frank had been sent to Newfield this summer because the family came back from abroad too late to put him in school, and they did not want him at Newport, or Saratoga, or Lenox; so he was sent to his uncle's in Newfield, and enjoyed himself as heartily there as ever a boy did enjoy country life with kindly, generous relatives. And Frank liked Molly very much; she was the oldest of Uncle Bates' two children; for little "Axe," as she called herself, was only four, and went by the name of "Baby" half the time, nobody ever using her real name of Achsah.

Boys do not care much for small children but are apt to fancy those older than themselves, and Frank took a great liking to Molly; she was always ready to go with him on the hills after berries; to show him where he could dig sassafras, pick wintergreen, find black birch for his odoriferous twigs, gather flag-buds, or honeysuckle apples; and she could show him every cold brook for two miles about where he could catch small trout, that Aunt Mary would fry for his supper. And Molly was such a pretty girl, with her soft hazel eyes, nut-brown curls, and rosy cheeks, all lit up by the sunniest smiles, that Frank admired her very much; but, alas! Molly sank a great many degrees in his esteem when he found out how afraid she was of a big dog, of a cow that was cross, of her father's fast horses; even of the big turkey-cock that came gobbling and bustling and attempting to fly at her when she crossed the barnyard with a little red shawl on her shoulders. Frank thought a girl ought to be as brave as a boy, and quite despised Molly because, he said:

"She's a real, old coward! 'Fraid of a dog! pooh! I'd just as lives slap that dog in the chops as not!"

"I wouldn't try it if I was you," dryly remarked Hiram, the hired man. "Molly knows more 'n you do about that there dog; he's uglier 'n all possessed. Way's tryin' his level best to get rid on him, before he gets 'er, for he's bit two of their folks 's ready."

"She'd wouldn't bite a girl, I don't believe."

"I dono as he would, an' I dono as he wouldn't; but I wouldn't run no resks, not very fur," answered Hiram.

"Well, she's 'fraid of Bill an' Joe."

"I wish you was. I dono what your folks think on't, but if you was my boy you shouldn't no more drive them young hosses than nothin'! They ain't half broke."

"Well, Uncle isn't goin' to let me; he said he was only funnin' when he asked if I didn't want to take them over to the village for the mail."

"Kinder lucky you didn't. I expect he had some outlook for your bones. As for Molly, she's got grit enough for any girl. You no need to be pickin' at her; she's 'bout as good as they're made."

"She's a 'fraid cat, anyhow!'"

Hiram laughed, and Frank had the last word.

But he still despised Molly for being a coward, and wandered about after Hiram at his work, or followed his uncle to the field a great deal more than he had; really, to Molly's relief, for though she was fond of the bright, good-natured boy, it was a heavy tax

on her time and patience to wait on and watch him as she felt obliged to, as long as he wanted her society. She had time now to do some sewing, and help her mother, time to read and study in the books she had brought home from school.

But, after all, they were both sorry to part when the end of September came, and Frank was sent for to go home. They promised to write to each other, and perhaps would have kept the promise, only after two weeks Mrs. Bates received a letter from her sister asking her to let Molly spend the winter with them, and go to school if she wished.

This was what Molly had always wanted; she had gone to Newfield high school till she had learned all that was to be taught there, and she did very earnestly wish for a little more schooling, for she meant to be a teacher. Mr. Bates was not a rich man. He had a good farm, and could give his family all the food and clothing needful for them, but he never had any money to spare. And Mrs. Bates had told Molly not to ask her father to send her away to school, because he could not afford it.

Mrs. Parsons had learned all about Molly's wish from Frank, who had no scruple about asking his cousin questions; and as Mr. Bates had refused to consider Frank as any thing but a welcome visitor all that long summer, it relieved his mother from a great sense of obligation to offer Molly a winter's schooling as well as her board; for Mrs. Parsons knew that Mr. Bates was not really able to be as generous as his nature made him.

Molly was delighted, and her nimble fingers at once began on the needle sewing. The Newfield dressmaker came for a week, and cut over Mrs. Bates' wedding-dress, a dark blue tulle gown, for the girl's best gown; there was a gray merino bought for school wear, and last year's brown one sponged and altered for a change; a little round felt hat with a band of velvet, for every day, and a dark blue velvet turban for Sundays, and from the milliner's shop in Tanton, and with a beaver cloth black sash and a blanket shawl, Molly's list of outside wear was completed. She was to get some gloves in New York and a pair of overshoes; all the rest of her garments she and her mother had made, and they were warm and abundant. Molly thought herself a very lucky girl. However, when she arrived at her aunt's house, though Alida and Amy were kind in their welcome, and Aunt Frances put both arms about her, kissed her warmly and said: "My dear child; you've got your mother's eyes!" Yet Molly felt like a stranger of a different race; her shoes seemed to make a noise like horse-shoes as she followed Amy's light steps up the polished stair-case to her room, and her dress, fashioned by old Miss Pettibone, seemed uncouth enough in comparison with Alida's dainty gown of soft wool and delicate silk, fitting her slender figure with perfect grace, and trailing its long draperies over the rich carpet of the upper hall. Frank was not there, or she might have been happier and more at home. When Amy left her to put her hat and sash in the closet, unpack her trunk, and brush her hair for the late dinner which was just ready, Molly's heart sank like lead; oh, if she were only home again! but she resolutely put the thought away; she was there at her own wish; she was going to school without expense to her father; she would not give way to regret or fear; the words Hiram said to her as he shook hands at the gate when she came away flashed across her.

"Keep your courage up, Molly; don't let outsiders daunt you. Your folks here to home is wuth more to ye than the hull city. Think o' that."

Molly did think of it, set her red lips firmly, and went down to dinner in her old brown dress, her heavy shoes, her simply-knotted hair, as self-possessed a girl as Amy herself. Uncle Parsons was a kind-hearted man, very busy abroad, very pleasant and cordial at home; but his eyes were keen. He had not been in business thirty years without learning to know people by their faces; yet he was a little puzzled to-day. Frank had talked a good deal about his summer in Newfield, and had given his father an idea that Molly was a pretty, weak-headed, perhaps silly, little country girl. He could not make this face and that character agree. Next day Aunt Parsons took Molly to school. She meant to wait till she had somewhat changed the girl's dress, but Mr. Parsons objected.

"See what sort of stuff she's made of, Frances; let her find her own level. If she turns out to be a doll, dress her; if she's a good-for-nothing girl, why you can change her attire if you want to; but she will be worth it."

However, Molly stood the test. The school-girls laughed at her scant, short dress, and she laughed, too.

"You can't expect a country maid to be in the last fashion, girls," she said. "I've come to learn, and I shall learn style, perhaps, as well as French and physiology."

She made absurd apologies for the noise of her shoes.

"You know I came from the Old Granite State; you must expect me to be heavy, and have a solid understanding."

The girls were conquered by her cheerful front and readiness to laugh with them. Molly remembered Hiram's old saw:

"If you softly touch a nettles,
It will sting you for your pains;
Grasp it like a man of mettle,
Not a single sting remains!"

If the girl was sometimes homesick nobody heard of it; she wrote and received frequent letters; her own always full of every pleasant thing she could gather to tell to mother. Alida and Amy were all the time on the wing; balls, parties, dinners, visits, filled their time, so that Molly saw very little of them. When winter really set in Mrs. Parsons bought Molly a handsome fur-trimmed cloak, and a muff to match, and one day Amy took her out shopping; they went into a milliner's where Amy wanted to order a little bonnet for the next evening, as she was to join a party for the opera.

After the white plush and blush roses

had been discussed and agreed on, the voluble milliner turned to Molly, whose pretty ray face shone from under the brim of her blue turban:

"And you, Miss? What shall I do for you?"

"Nothing, thank you," said Molly. "Oh! but I've the very bonnet for you here—a *bebe* bonnet! Just your youthful style, and matching your fur."

She whisked out a little silver-gray bonnet from a drawer, trimmed simply with gray satin ribbon of two shades and big silver pins; a puff of pale rose velvet filled the brim; even Molly's uneducated eye perceived its style and taste, but before she could even admire it, her turban was swiftly lifted and the French bonnet set on her hair and tied deftly under her dimpled chin.

"Oh, Molly!" exclaimed Amy, "that is just lovely on you."

Molly peeped into the mirror beside her. The hat was more becoming than she had thought. The velvet matched her silver-gray fur, and the rose-lined lining contrasted with her brown curls and hazel eyes beautifully.

"It is just the very thing," said Madame Arles, who affected a French accent, though she was born and bred within sight of Franconia Notch. "I must send it to you, Miss. It is but twenty dollars."

"Oh, no!" said Molly. "I can not buy it. I have a hat already."

"Oh! but it is poor velvet, this turban. It is not the mode, neither. This is the thing, entirely. Not so, Miss Parsons?"

"It is very pretty and very becoming," said Amy, casting a contemptuous look on Molly's country-made head-gear.

"But I don't want it," said Molly, putting on her turban and resolutely leaving the shop.

Three days after a little bandbox was left at Mrs. Parsons' door, directed to Molly. When she came from school it was on her dressing-table, and within it the pretty bonnet—and the bill. Molly's face grew set. She retired her school hat, picked up the bandbox and went down into the dining-room where her aunt was at lunch.

"Aunt Frances," she said, "will you excuse me from lunch? I want to go down to Madame Arles' shop."

"What is the matter, Molly? You look very determined," asked her aunt; and Molly explained.

"Just one of her tricks!" remarked Amy; "she sent Tilda Forbes a bonnet just in that way last year; and Tilda kept it."

"But I shall not," said Molly. "Amy, did she say anything about it after I left you there?"

"She only said it was a pity you would not take the bonnet, it was so becoming; and I said yes, it was; then I hurried out after you."

"Wouldn't you prefer to wait till after lunch, and go down in the carriage with me?" asked Mrs. Parsons.

"Oh, no, thank you; I want to take it directly back," and Molly walked off with the box.

Alida shrugged her shoulders, a trick she had learned abroad.

"I would not face Madame Arles with that bonnet for a good deal," she said.

But Molly did face the angry milliner.

"Your cousin order it, she did!" answered Madame Arles. "She told me just what she said; nobody ordered it. I do not want it, and I shall not take it."

And in a torrent of words she left the store, a little pale and frightened, but leaving the box behind her.

"You did right," was her aunt's comment.

Shortly after this affair Mr. Bates brought little Achsah down to stay a few days with her sister. The child was nearly crazy with the sights and sounds of the great city, and Molly never had harder work in her life than walking with Axe down Broadway. She never dared trust her with any one else; but Axe was eager to go with Frank, evidently thinking he would not restrain her as Molly did. One day, as she turned from a window full of toys, where she had kept her patient sister waiting at least fifteen minutes, she saw Frank a few steps off going down the street; suddenly she pulled her hand from Molly's and ran after him. Molly followed, thinking naturally that the child would overtake Frank, and that he would stop till she caught up with them; for he had never been anxious, in spite of Axe's entreaties, to guide her through the city.

But before Axe quite reached the boy he turned to cross the street, hurrying to dodge the heavy vehicles that crowded the roadway. Molly flew, for she saw an omnibus rolling down right above the crossing, and unconscious of Axe trotting along regardless of danger.

One moment of horror, a swift spring, and Molly had caught Axe's dress and pulled her back, but slipped herself, and the horse nearest to her had trodden on her arm and broken it, before the lookers-on could stop the omnibus, or the driver saw what was the matter. But the horses were stopped just before the wheel was about to cross the prostrate girl; and she was lifted from the mud, the uninjured hand still grasping Axe, who was roaring with fright and anger.

Molly opened her eyes on the sofa of a shoe-store. Axe kicking and screaming in the arms of a strange man; her own dress covered with dirt, and her left arm hanging helpless; but she could tell where she belonged, and a carriage was sent for at once.

Poor Molly! her holidays were spoiled. Axe was sent home at once in great dudgeon, and the bruised and broken arm was five long weeks painful and helpless before she could again use it. In all that time she was so patient, so enduring, so cheerful, that every one of the household became deeply attached to her; and the first day she was able to come to the dinner-table Uncle Parsons said, with a twinkle in his eye:

"Frank, you used to tell me Molly was such a coward; and here she has faced down a milliner whom neither Alida nor Amy would have dared to encounter!"

"No indeed!" they both chorused.

"And dragged her small sister from

under a pair of omnibus horses; and had a compound fracture set without a cry. How is that for a coward?"

"Oh, Uncle Parsons!" exclaimed Molly, "Frank is right. I was awfully afraid of Madame Arles and of the horses and of the doctor. I am afraid of almost every thing."

"But you did those things just as if you were brave."

"Oh, yes; they had to be done whether I was afraid or not."

"H'm," said Uncle Parsons.

Dear reader, what do you think? Was Molly a coward?—*Rose Terry Cooke, in N. Y. Independent.*

BOOK CANVASSING.

How the Will Agent Acquires the Soft Handshakes Which Insure Success.

"Well," said the canvasser, putting his portfolio on an adjacent desk, while he presented his autograph album and produced pen and ink from a secret recess in his vest. "Now let me tell you that gall is not such a pre-eminent ingredient in a book canvasser's make-up as you and a great many other persons seem to imagine. Our first lessons are taken from the Bible, which teaches meekness and humility. A real book canvasser never loses his temper; he never gets angry; he never argues; but he gradually leads the conversation into pleasant channels, and makes life agreeable and enjoyable to all around him as he possibly can. The only resistance a true canvasser will make to anybody is when his calling is impeached. He is early taught to stand up for the honor of his calling, in spite of all that may be told him of it. There are black sheep in every flock, and all men should not be held responsible for the sins of a few."

"The best way, though, to illustrate our teachings is to tell you how we work—and all we do comes out of our course of study, as you call it—our book of instructions, as we call it. We depend on ourselves to the largest possible extent. Sometimes we have a helper, that is, a gentleman or lady of a certain neighborhood who, in consideration of a free copy of the book, introduces us to certain people, but the great trouble about helpers is that they insist on talking and recommending your work after introducing you, thereby displaying their interest and injuring your prospects. It is harder to keep the 'helpers' quiet than to get along without them, so I choose not to have them. The power of influence we, of course, fully recognize—but it is the influence of example by leaders either in society or business. For this reason we are always glad to have good names to show—some names in the building, in the block or in the immediate neighborhood."

On approaching a gentleman whose subscription we desire to secure we have several things to consider, and I shall mention them in their order. We generally ascertain the gentleman's name, and we make it a point never to forget a name once acquired. It is pleasant and more effective to call a man by his name when you meet him the first time because it makes him feel that his importance is appreciated, and that his fame is not confined to his family and immediate friends. After meeting him we look him squarely in the eye, and, without staring him, hold him as the ancient mariner held his friend with his glittering orb. There is great power in the human eye, and, besides, it shows that you are not doing any thing that you are ashamed of. If the person is engaged, or 'too busy,' we try to make an appointment for some other time. If we are canvassing in families and there are children present, we notice them and say nice things about their looks or comment on their resemblance to the head of the house."

"The next thing after securing attention is to create a desire on the part of the person to see what you've got, for desire must precede demand. That is another of our axioms. We never show our books until we have created the necessary desire. You may have observed that I tried to keep my portfolio hidden by the flap of my overcoat. When we do show our book we do not let it go out of our hands, but beginning at the cover, we explain all its good points, putting our descriptions into the best words we can master. We keep cool, do not hurry; are concise and direct in our language, and try never to weary or worry our customer. Then we secure the order. As soon as the customer shows signs of yielding, we have pen and ink ready—we always carry ink—and obtain his signature while his mood is favorable. After getting the signature we keep away from the subscriber until we are ready to deliver the book, and the delivery is made at a time when we know the subscriber has money—when he gets his salary if a working-man, and after crop time if he lives in the country."

"Objections? Oh, gracious, yes, we hear plenty of objections. We are taught to expect them, and we train ourselves to meet and answer them. In doing this we aim to be pleasant and happy without being offensively smart, and we avoid, as far as possible, direct answers or labored arguments. Agents who are afraid to depend on their own facilities in such emergencies have a manual from which they may study and memorize answers to the ordinary objections which are offered."

—*St. Louis Globe-Democrat.*

—Marble Cake.—Whites of four eggs, one cup white sugar, half-cup butter, half-cup sweet milk, one teaspoonful cream-tartar, half-teaspoonful soda. Black part: yolks of four eggs, one cup of brown sugar, half-cup baking molasses, half-cup butter, half-cup sour milk, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful nutmeg, one half-salt. Put the black and then the white. It is very nice.—*Boston Bulletin.*

—Spanish Buns.—One pint of flour, one pint of sugar, one cup of sweet milk, one cup of butter, four eggs, beaten separately, one teaspoon of yeast, one teaspoon each of cinnamon, cloves and allspice, one grated nutmeg. Knead well, roll out, cut out in large biscuits, let rise and bake; when taken from the oven sprinkle with white sugar.—*Good Housekeeping.*

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PERSONAL AND LITERARY.

—Oscar Wilde has grown fat and is a stranger to aestheticism.

—President Washington made a point of dining on codfish every Saturday.